000165 - Meat Ball Sub Sandwich :	Components	Attributes	Allergens	Allergens	Allergens
000 105 - Meat Ball Sub Sandwich .	Components	Attributes	Present	Absent	Unidentified
HACCP Process: #3 Complex Food Preparation	Meat/Alt: 2 oz				? - Milk
Number of Portions: 100	Grains: 2 oz				? - Egg
Size of Portion: 4 Each	Fruit:				? - Peanut
	Vegetable:				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
023572 BEEF,GROUND,80% LN MEAT / 20% FAT,RAW 799957 BEANS, CANNED, PINTO, WHOLE, LOW-SODIUM 051504 Tomatoes, Diced, No Salt Added, Canned 011282 ONIONS,RAW 011333 PEPPERS,SWT,GRN,RAW 051559 Cheese, Mozzarella, Low Moisture Part Sk 018376 BREAD,CRUMBS,DRY,GRATED,SEASONED 002030 PEPPER,BLACK 901071 OREGANO LEAVES,DRIED	18 lbs + 9 ozs 3 lbs + 7 5/8 ozs 3 lbs + 7 5/8 ozs 3 2/3 cups + 1/2 Tbsp (chopped) 1 3/4 cups + 1 1/2 Tbsp (chopped) 2 lbs + 12 1/2 ozs 1 qt + 3 3/8 cups 1 Tbsp + 5/8 tsp (ground) 1 Tbsp + 5/8 tsp	1. Combine beef, beans, diced tomatoes, onions, peppers, cheese, bread crumbs, pepper, and oregano into a large mixing bowl and stir until all ingredients are fully incorporated. 2. Using a #30 scoop, portion meat balls onto a sheet tray lined with parchment paper. Bake at 350° F for 20 minutes or until internal temperature reaches 165° F.
902963 Bread, Whole Grain Hoagie 2 oz	100 Each	3. To serve, place 4 meat balls onto each hoagie bun.

*Nutrients are based upon 1 Portion Size (4 Each)

Calories	397 kcal	Cholesterol	*68* mg	Sugars	*3.2* g	Calcium	*83.27* mg	48.74% Calories from Total Fat
Total Fat	21.48 g	Sodium	528 mg	Protein	22.74 g	Iron	*3.51* mg	*19.79%* Calories from Saturated Fat
Saturated Fat	*8.72* g	Carbohydrates	27.90 g	Vitamin A	*207.3* IU	Water ¹	*60.24* g	*2.24%* Calories from Trans Fat
Trans Fat ²	*0.99* g	Dietary Fiber	3.47 g	Vitamin C	*4.6* mg	Ash ¹	*1.24* g	28.13% Calories from Carbohydrates
					-			22.93% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.